IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1 Read all instructions and information in this instruction book and any other literature included in this carton referring to this product before operating or using this appliance.
2 Do not touch hot surfaces. Use handles or knobs.
3 To protect against fire, electric shock and personal injury do not immerse cord, plugs or appliance in water or other liquid.
4 Close supervision is necessary when any appliance is used by or near children.
5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any way. Return appliance to the nearest authorized service centre for examination, repair or adjustment.
7 The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
8 Do not use outdoors.
9 Do not let cord hang over edge of table or counter, or touch hot surfaces.
10 Do not place on or near a hot gas or electric burner, or in a heated oven.
11 Always turn appliance "OFF", then plug cord into the wall outlet. To disconnect, turn switch to "OFF", then remove plug from wall outlet.
12 Do not use appliance for other than intended household use.
13 Use extreme caution when using hot steam.

SAVE THESE INSTRUCTIONS

CAUTION

This appliance is for household use. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service centre. Do not immerse base in water. To reduce the risk of fire or electric shock, do not disassemble the base. There are no user serviceable parts inside. Repair should be done by authorized service personnel only.

1 Check voltage to be sure that the voltage indicated on the nameplate agrees with your voltage.
2 Never use warm or hot water to fill the water tank. Use cold water only.
3 Keep your hands and the cord away from hot parts of the appliance during operation.
4 Never clean with scouring powders or hard implements. Simply use a soft cloth dampened with water.
5 To avoid your coffee maker scaling up, use purified or bottled water.

INSTRUCTIONS FOR THE POWER SUPPLY CORD

A A short power-supply cord is provided to reduce risks of getting tangled up or tripping over a longer cord.
B Longer extension cords are available and may be used if care is exercised in their use.
C If a long extension cord is used:
  1 the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  2 if the appliance is of the grounded type, the extension cord should be a grounding type
  3 the cable does not hang from the table to avoid the risk of getting caught up in it.

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GENERAL INFORMATION

This coffee machine is ideal for preparing espresso coffee either with coffee beans or preground coffee and also features a device for dispensing steam and hot water. This elegantly styled machine is designed for household use only. It is not suitable for continuous professional-type use.

Warning. The manufacturer shall accept no liability for damage or injury caused by:

- **improper use or use for other than the intended purposes;**
- **repairs carried out by anyone other than an authorised service centre;**
- **tampering with the power cord;**
- **tampering with any machine component;**
- **use of spare parts and accessories other than those supplied by the manufacturer.**

The warranty will be invalidated in such cases.

TO FACILITATE INTERPRETATION

A warning triangle draws attention to the instructions that are important for user safety. Please carefully abide by these instructions to avoid serious injury!

HOW TO USE THESE OPERATING INSTRUCTIONS

Keep these operating instructions in a safe place and make them available to anyone else who should use the coffee machine. For further information or an explanation of problems not completely or sufficiently addressed in these instructions, contact an authorised service centre.

TECHNICAL SPECIFICATIONS

• Voltage rating	See rating plate on appliance
• Power rating	See rating plate on appliance
• Casing material	Metal
• Size (w x h x d) (mm)	285 x 375 x 400
• Weight (Kg)	11
• Cord length (mm)	1200
• Control panel	Front (Digital)
• Water tank (lit.)	2 - Extractible
• Power supply	See rating plate on appliance
• Pump pressure (bars)	15
• Boiler	2 - Stainless steel
• Coffee container capacity (g.)	300 of coffee beans
• Rapid Steam	Steam ready in a few seconds
• Grinders	Ceramic
• Quantity of ground coffee	6 - 10 g
• Dreg drawer capacity	13
• Safety devices	Boiler pressure safety valve safety thermostat

Subject to engineering and manufacturing changes as warranted by technological developments.
Machine in conformity with European Directive 89/336/EEC (Italian Legislative Decree 476 of 04/12/92) concerning electromagnetic compatibility.

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In the event of an emergency
Immediately unplug the appliance.

The appliance may only be used
- In a closed place.
- To prepare coffee, dispense hot water, froth milk or heat beverages using steam.
- For household use.
- By adults in full possession of their physical and mental capacities.

Never use the appliance
for purposes other than those indicated above to avoid hazards. Never place any substances in the containers other than those specified in the instruction manual. When you fill a container, make sure all nearby containers are closed. Fill the water tank only with fresh drinking water: hot water and/or other liquids may damage the machine. Do not use carbonated water. The coffee grinder may be adjusted only while it is running. Do not introduce your fingers or any material other than coffee beans into the coffee grinder. Before attempting to access the inside of the coffee grinder, switch OFF the machine and remove the plug from the electric socket. Do not put coffee beans or instant coffee into the ground coffee container.

Mains connection
Connect the coffee machine to a suitable electric socket. The voltage must match the voltage specified on the appliance rating plate.

Installation
- Choose a perfectly level supporting surface. Do not place on a hot surface!
- Maintain a distance of 10 cm from walls and electric or gas burners.
- Do not keep at temperatures below 0 °C; the appliance may be damaged by freezing.
- The electric socket must be accessible at all times.
- The power cord must not be damaged, secured with clamps, placed on very hot surfaces etc.
- Do not let the power cord hang loosely (Warning: danger of tripping or of causing the appliance to fall).
- Should the power cable be damaged, it must be replaced by the manufacturer or his customer service department.
- Do not use the power cord to carry or pull the coffee machine.

Hazards
- The appliance must not be used by children or by individuals unacquainted with the operating instructions.
- The appliance is dangerous for children. If left unattended it must be switched off.
- Do not leave the materials used to pack the appliance within children's reach.
- Do not direct a jet of hot steam and/or hot water toward yourself or others: danger of scalding.
- Do not introduce any objects through the openings in the appliance (Electrical hazard!).
- Do not touch the plug when your hands or feet are wet. Do not unplug the appliance by yanking at the power cord.
- Warning: contact with hot water, steam or and hot water/steam nozzle may cause burns.

Faults
- Do not use the appliance if it malfunctions or you suspect damage, e.g. after a fall.
- Repairs must be performed by an authorised service centre.
- Do not use an appliance with a defective power cord. The cord may be replaced exclusively by a service centre (Electrical hazard!).
- Switch off the appliance before opening the service door. Danger of burns!

Cleaning / descaling
- Before cleaning the appliance, unplug it and allow it to cool down.
- Avoid exposing the appliance to splashes of water. Do not immerge it in water.
- Do not dry machine components in a conventional or microwave oven.

Spare parts
To guarantee safety, you should use only original spare parts and accessories.

Disposal
- The packing materials can be recycled.
- Appliance: unplug the appliance and cut the power cord.
- Deliver the appliance and power cord to a service centre or public waste disposal facility.

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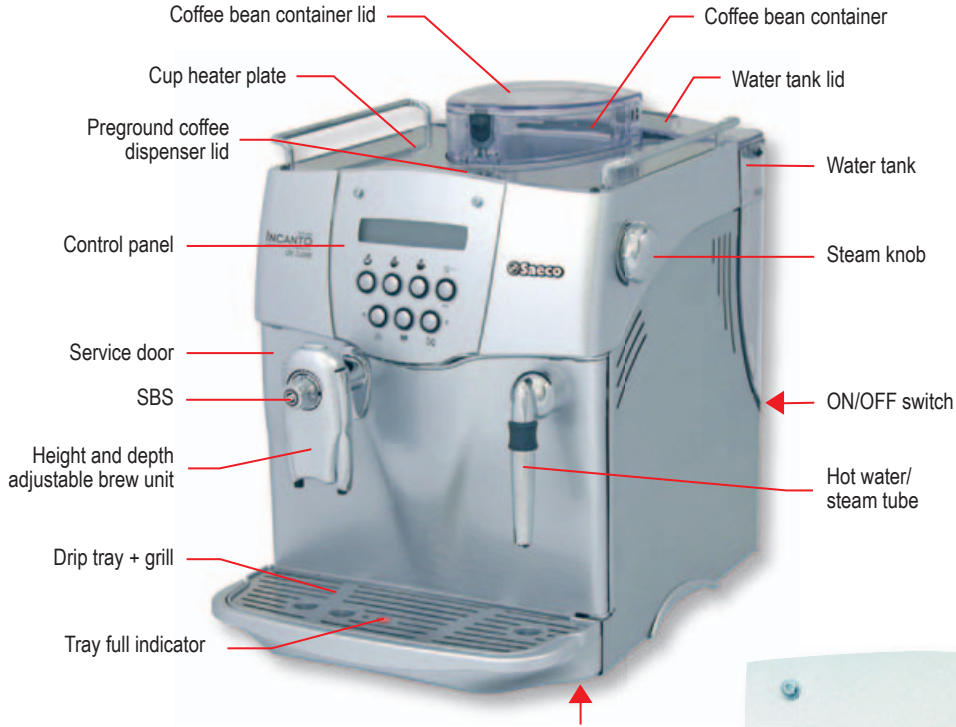
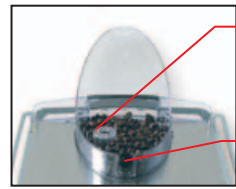




Cleaning brush

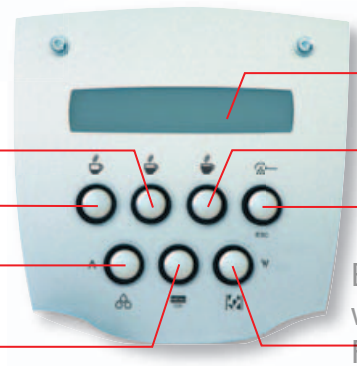
Brew group key

Water hardness test

Preground coffee measure

Cartridge filter applicator

"Aqua Prima" cartridge filter



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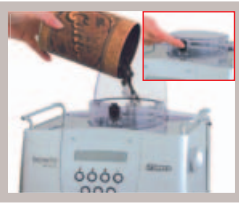
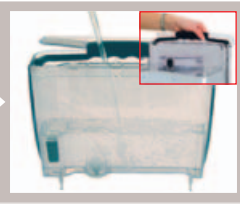
The messages displayed by the machine during operation are shown on page 40.

Important warning for using the “Aqua Prima Filter” can be found at page 40.

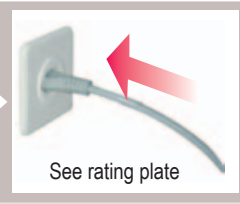


Fill the coffee bean container with coffee beans.

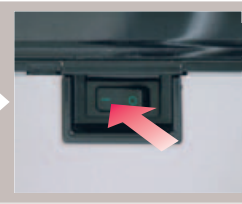
The “Aqua Prima” filter can be installed (see pg.31).



Fill the tank with fresh drinking water.



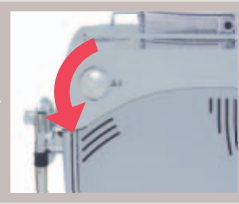
Insert the plug into a suitable electric socket.



Move the ON/OFF switch to “I” to turn on the machine.

A message is displayed indicating that the machine circuit needs loading.

Place a container beneath the steam tube.



Turn the knob counterclockwise to start loading the circuit.

Wait until a steady stream of water flows out from the nozzle.

A message is displayed indicating that the machine circuit has been loaded.

Turn the knob clockwise to terminate the circuit-loading process.

Remove the container.

The machine is ready for use.

Note: You must load the circuit before starting up the machine for the first time, if it has been inoperative for a lengthy period or if the water tank has been completely emptied. Moreover, the circuit must be loaded every time the message "VENTILATE" is displayed.

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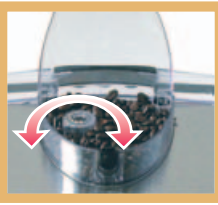
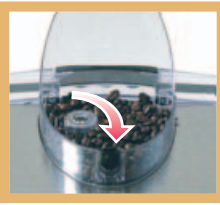
COFFEE GRINDER ADJUSTMENT



The fineness of the grind may be adjusted using the knob.



Coffee flows out more slowly. Press and turn.

Coffee flows out more quickly. Press and turn.

Adjustment may be made only while the coffee grinder is operating.

Use coffee bean blends for espresso coffee makers. If you do not obtain the desired result, try using different coffee blends. Store coffee in a cool place, in a hermetically sealed container.
You will note a change after dispensing 1 - 2 coffees.

If you set the grinder on too fine a grind (knob turned all the way anticlockwise) and the SBS control on “strong” (toward the right), coffee may flow out in a slow trickle or not at all.

Coffee dose adjustment - You must adjust the dose before dispensing coffee (See “Programming”). This adjustment will have an immediate effect on the coffee brewed.

COFFEE DOSE ADJUSTMENT

For adjusting the quantity of a small coffee.

For adjusting the quantity of a medium coffee.

For adjusting the quantity of a large coffee.

For machines provided with SBS only. - To adjust the strength and consistency of brewed coffee. The adjustment can also be made while brewing the coffe. This adjustment will have an immediate effect on the coffee brewed.

SBS

Café crème.

Espresso coffee.

Strong black coffee.

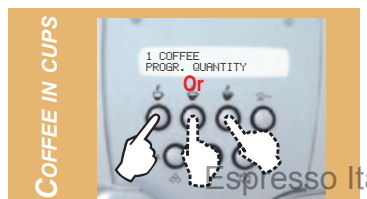
BIG CUPS

To place the brew unit again in its position, pull it until it fits in.

To use big cups, press the button and push the brew unit until the end.

COFFEE IN CUPS

To adjust the quantity of coffee dispensed to the size of your cups.



Place a cup beneath the brew unit, press the button corresponding to the type of coffee desired and **keep it pressed while coffee is being dispensed.**

When the cup has filled to the desired level, release the button; the machine is now programmed to dispense the quantity of coffee you have chosen.

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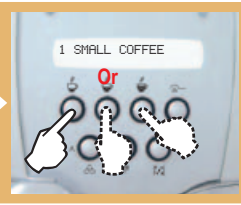
DISPENSING COFFEE / HOT WATER

Warning! Hot water and steam may cause burns! Direct the steam tube toward the drip tray.

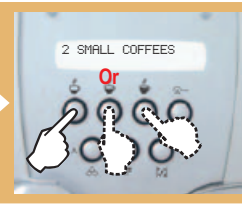
COFFEE BEANS

Make sure that the machine is ready.

Position a warm coffee cup or cups beneath the brew unit.



Press the button of the type of coffee desired.
Once for 1 coffee.



Twice for 2 coffees.

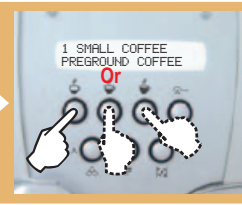
When the machine stops making the coffee, remove the cup or cups.

PREGROUND COFFEE

Position a warm coffee cup beneath the brew unit.

Select the product “Preground coffee”.

Introduce ground coffee using the coffee measure.
MAX 1 MEASURE



Press the button of the type of coffee desired.

When the machine stops making the coffee, remove the cup.

HOT WATER

Place a container beneath the steam tube.

Press the button to dispense water.

Turn the knob counterclockwise to start dispensing. Close the knob when finished.

Remove the container.

Press the button to restore the machine to normal operation.

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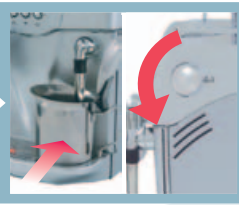
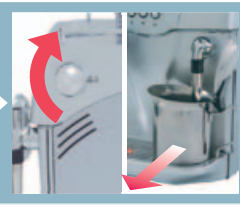
Warning! Hot water and steam may cause burns! Direct the steam tube toward the drip tray.

CAPPUCCINO

Fill a cup to 1/3 with cold milk.

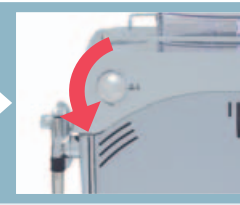


Place a container beneath the steam tube. Open the knob to discharge any residual water.



When only steam comes out, close the knob. Remove the container.

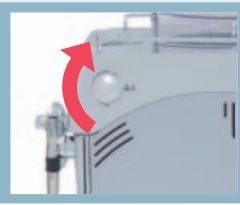
Position the cup containing milk beneath the steam tube.



Open the knob to release steam.

The machine will signal the function.

Move the cup in a circular fashion to heat the milk evenly.



After frothing the milk, close the knob.

Remove the cup and position it beneath the brew unit.

Dispense coffee into the cup to prepare a delicious cappuccino.

STEAM

Open the knob to discharge any residual water. Close the knob.

Place the cup beneath the steam tube.
Open the knob.

Heat by moving in circles.

Close the knob.

Remove the container.

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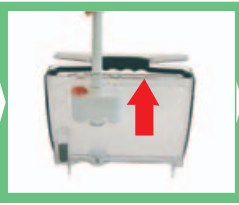
Warning! Never use vinegar as a descaling agent. You can use any commercially available non-toxic, non-harmful descaling product for coffee machines. We recommend using a Saeco descaling agent.

Descaling is necessary every 3-4 months, when there is a reduction in the water capacity. The machine must be on; it automatically controls the distribution of the descaling solution.

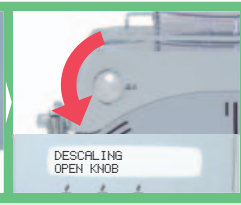
When the machine gives the signal, press the button x 5 seconds.



Remove the cartridge filter.

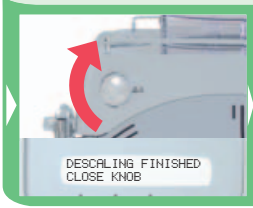
Fill the water tank with the descaling solution.

Place a large receptacle beneath the steam tube.

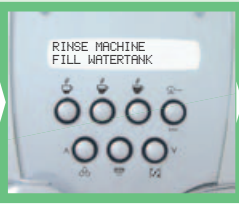


Turn the knob to open the valve.

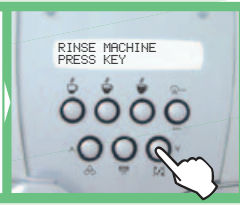
The machine will start descaling.



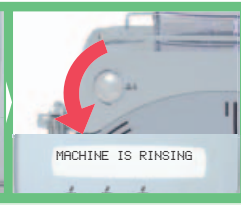
When the descaling cycle is completed, close the knob.



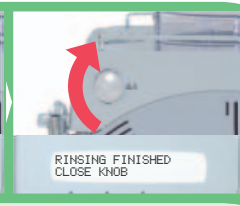
Rinse out the tank and fill it with fresh drinking water.



Press the button to confirm the rinse cycle.

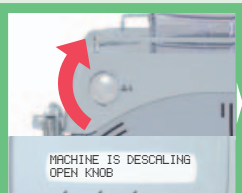


Open the knob.
The machine will start rinsing.



When the rinse cycle is completed, close the knob and load the circuit.

INTERRUPTION



The descaling cycle can be cut short by closing the knob.

Press the button.

Rinse out the tank and fill it with fresh drinking water.

Press the button to confirm the rinse cycle and proceed normally.

If the descaling cycle is interrupted by switching off the machine, it will automatically resume when the machine is switched back on.

When descaling is over, fit the cartridge filter back in place.

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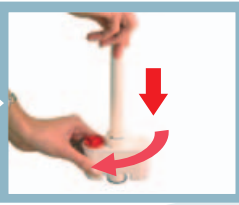
The filter must be replaced when signalled by the machine. See “Programming”.

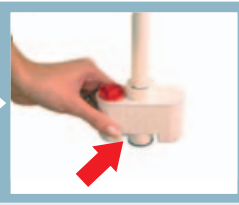
Before descaling, remove the filter from the tank.

INSTALLATION

Remove the filter from the packing container.
Adjust the dater to the current month.

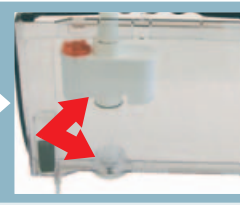


Insert the applicator and turn it clockwise to secure it to the filter.



Check where the filter positioning and reference mark is.

Put the filter into the empty tank.



The reference must be positioned in correspondence with the groove.

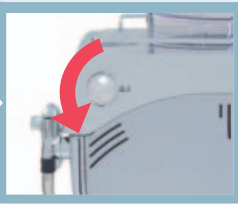
Press until the end limit.

Turn the applicator counter-clockwise and remove it from the tank.

Fill the tank with fresh drinkable water.

Position a container beneath the steam tube and turn the machine on.

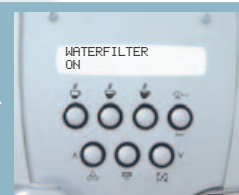
Press the button to dispense water.



Open the knob and dispense water.

Empty the water tank out at intervals.

When the tank is empty, fill it again with fresh drinkable water.



See “Programming”. Enable the filter control function and reset the water counter.

It is possible to use the machine without filter, Saeco suggests its use. If filter is not used, the machine must be descaled more frequently.

You can now use your coffee machine.

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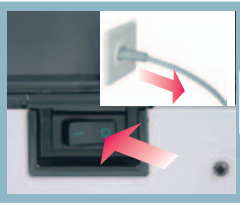
Saeco

Do not dry the machine and/or its components in a microwave and/or conventional oven.

Do not immerge the machine in water and do not place any of its components in a dishwasher.

BASIC CLEANING



Turn the machine off.
Unplug the machine.

Wash the water tank.
Wash the filter inside it.

Remove the drip tray, empty it out and wash it.

Remove the dregs drawer, empty it out and wash it.

Unscrew and clean the "pannarello" attachment.

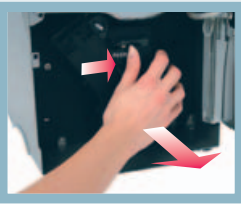
Use the brush to clean the ground coffee dispenser.

Remove the brew unit and wash it with water.

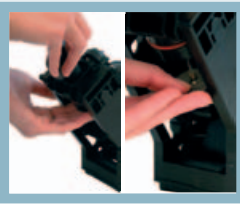
The machine, its components and the brew unit must be cleaned at least once a week.

BREW GROUP

Remove the grill. Open the front door. Remove the drawers.



Press the PUSH button to release the brew group.



Unscrew the upper filter and wash it.

Fit the filter back in place when clean.

Wash the unit, dry it and fit it back in place. Do not press the "PUSH" button.

Set all machine components back in position. Close the door.

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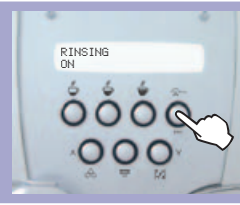
The user can change some machine operating parameters to suit his/her personal needs.

PROGRAMMING START

Press the “MENU” button to access the programming mode.

Use the “∧” and “∨” buttons to display/change the menus.

Using the “OK” button you can select the menu item marked with an **-*-**

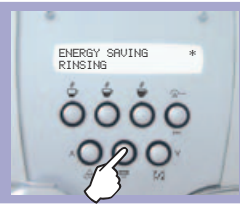


Press ESC to exit without making any changes.

Use the “OK” button to select a menu or confirm a change.

ENERGY SAVING

When the appliance is used infrequently, it can be switched to the STANDBY mode.
With this function you can cut energy costs.



When the function appears, select it using the “OK” button.

The display will show that the machine is in the standby mode.

Press the “OK” button to restore the machine to normal operation.

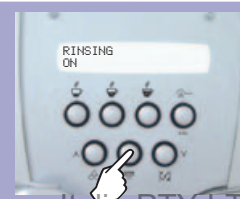
RINSING

When this function is enabled, the internal machine circuits will be rinsed immediately after the warming-up phase to ensure that coffee is prepared with fresh water only.

In all new appliances this function has already been enabled in the factory.

When the function appears, select it using the “OK” button.

From this menu you can disable the function.



Press the “OK” button to confirm your choice.

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LANGUAGE

This function allows you to change the display language. You can choose among Italian, German, Portuguese, Spanish, English, French, Dutch, Polish and Swedish. The appliance is usually programmed on the language of the country in which it is sold.

When the function appears, select it using the "OK" button.

Select the desired language.

Press the "OK" button to confirm your choice.

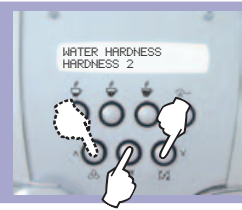
WATER HARDNESS

The hardness of tap water may vary depending on the region. For this reason, the appliance can be set according to the water hardness in the place where it is to be used, expressed on a scale of 1 to 4.

The appliance is factory set on a hardness value of 3. The setting should be adjusted according to the level of water hardness in the local area.

Dip the strip in water for 1 second.
Check how many squares change colour.

When the function appears, select it using the "OK" button.



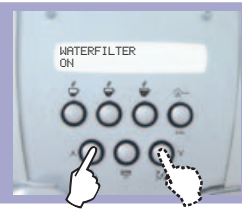
Select the corresponding hardness (e.g. 2 squares = Hardness 2) and memorize the value by pressing the "OK" button.

WATER FILTER

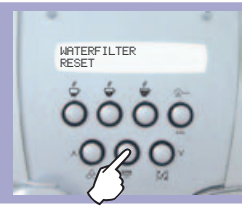
This function must be activated when the "Aqua Prima" cartridge filter is installed for the first time.
The "RESET" command must be activated every time a new cartridge filter is installed.

This function enables optimal management of the "Aqua Prima" filter as it warns the user when the filter needs replacing.

When the function appears, select it using the "OK" button.



From the menu it is possible to set the function to ON.



Press the "OK" button to confirm your choice.

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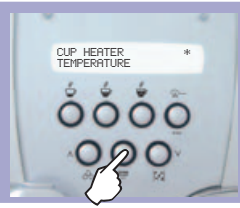
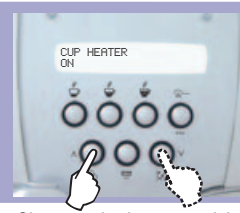
CUP HEATER

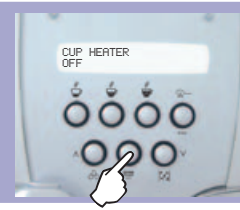
This function allows you to turn on the cup heater present in the machine cover.



When the function appears, select it using the “OK” button.



Choose whether you wish to turn the cup heater plate on or off.

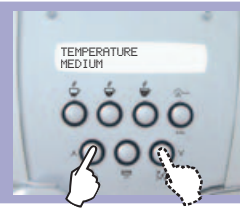


Press the “OK” button to confirm your choice.

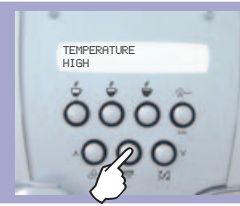
TEMPERATURE

To meet individual needs, from this menu it is possible to adjust the coffee temperature; it is possible to choose: “low” - “medium” - “high”.

When the function appears, select it using the “OK” button.



Select the desired temperature.



Press the “OK” button to confirm your choice.

AROMA SMALL COFFEE

For setting, when the machine is switched on, the quantity of coffee to be ground in order to brew the small coffee.

When the function appears, select it using the “OK” button.

Select the desired quantity of coffee.

Press the “OK” button to confirm your choice.

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AROMA COFFEE

For setting, when the machine is switched on, the quantity of coffee to be ground in order to brew the coffee.

When the function appears, select it using the “OK” button.

Select the desired quantity of coffee.

Press the “OK” button to confirm your choice.

AROMA LARGE COFFEE

For setting, when the machine is switched on, the quantity of coffee to be ground in order to brew the large coffee.

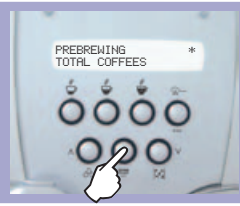
When the function appears, select it using the “OK” button.

Select the desired quantity of coffee.

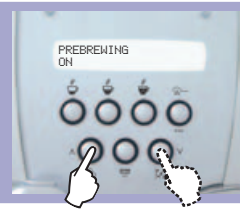
Press the “OK” button to confirm your choice.

PREBREWING

With the pre-brewing process the coffee is slightly moistened before actual brewing. This brings out the full aroma of the coffee and lends it an excellent flavour. It is possible to choose either “enabled”, or “disabled”, or “long”.



When the function appears, select it using the “OK” button.



Choose whether you wish to turn the pre-brewing function on or off.

Press the “OK” button to confirm your choice.

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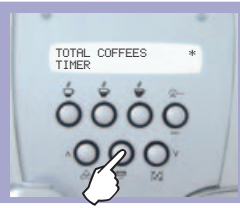
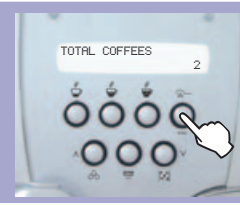
TOTAL COFFEE

This function enables the user to see how many coffees the machine has already dispensed.



When the function appears, select it using the "OK" button.

The display will show the number of coffees the machine has dispensed.



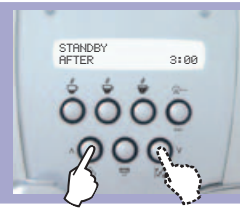
Press "ESC" to exit the menu.

TIMER

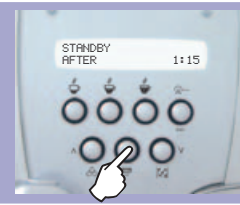
This is a factory-set function that automatically switches the machine into "Standby" when 3 hours have elapsed since a coffee was dispensed.

The switch-off time can be adjusted, in 15-minute intervals, to a minimum of 15 minutes; the function cannot be deactivated.

When the function appears, select it using the "OK" button.



Use the buttons to adjust the timer setting.

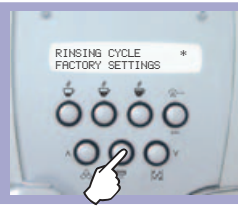


Press the "OK" button to confirm your choice.

RINSING CYCLE

This function is used to rinse all the coffee-dispensing parts with water.
Fill the tank with fresh drinking water.
The rinsing cycle cannot be interrupted.
A person must be present during this operation.

Warning: a large quantity of water may be discharged from the coffee brew unit. Before starting, empty out the drip tray and keep an additional container handy.



When the function appears, select it using the "OK" button.

The machine will carry out a rinsing cycle.

When the cycle is completed this message will be displayed.

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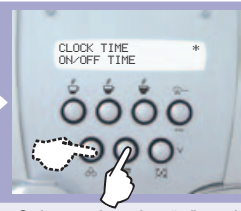
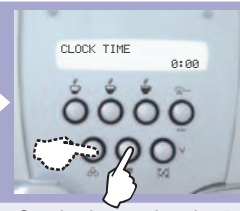
CLOCK

This function may be activated and deactivated by the user to:
- display the current time when the machine is in the "ENERGY SAVING" or "SELECT PRODUCT" mode
- program the machine to switch on and off at a specific time.

When the function appears, select it using the "OK" button.



Select using the "∧" and "∨" buttons and press "OK" to activate the clock setting procedure.



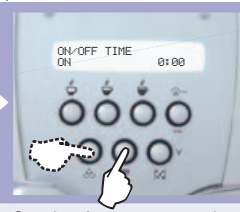
Set the hour using the "∧" and "∨" buttons and press "OK": Set the minutes using the "∧" and "∨" buttons and press "OK".

Select using the "∧" and "∨" buttons and press "OK" to show the clock time.

If this option is selected, the clock time will be shown on the display.

If this option is selected, the clock time will NOT be shown on the display.

Menu for programming machine ON/OFF times.

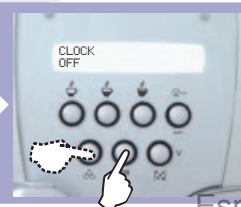


Set the time you want the machine to turn on.

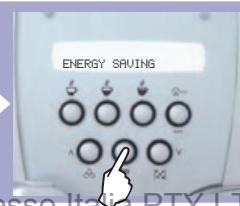
Set the time you want the machine to turn off.

Menu for switching clock function on or off.

This option activates the clock function.



This option deactivates the clock function.



This appears when the machine time settings are OFF. Press "OK" to activate.

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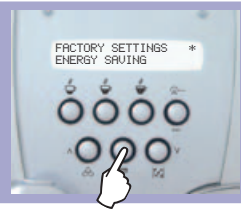
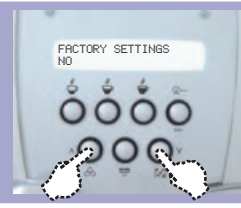
FACTORY SETTINGS

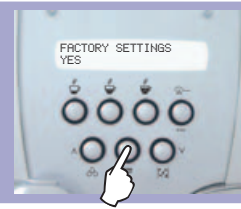
With this function you can restore the machine operating parameters originally set by the manufacturer. If you restore all the factory settings, all customized settings will be lost.



When the function appears, select it using the "OK" button.



Choose whether to restore the initial factory settings.



Press the "OK" button to confirm your choice:

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DISPLAY MESSAGES - NOTES ON THE AQUA PRIMA CARTRIDGE FILTER

Messages are displayed to guide users and help them to use the machine correctly.

Press “MENU/OK”.

Descale the machine.

Fill the water tank with fresh drinking water.

Fill the coffee bean container and start the coffee dispensing cycle.

Open the door, remove the dregs drawer and empty the used coffee grinds into a suitable container.

Important note: the dregs drawer may be emptied only when the machine is on. The drawer must be removed for at least 5 seconds. If you empty the drawer with the machine off, you will not be able to dispense coffee the next time you switch the machine on.

Fit the brew unit properly in place.

Fit the drip tray and dregs drawer properly in place.

Close the front door.

Load the circuit (Starting up).

Contact an authorised service centre.

The machine is in the heating phase; wait until the machine has finished this operation.

Replace the “Aqua Prima” filter as soon as possible; should not a new filter be available, remove the existing one, and deactivate the “Water Filter” function (See Programming).

ADDITIONAL INFORMATION FOR CORRECTLY USING THE “AQUA PRIMA” FILTER.

Please follow these simple instructions to correctly use the “Aqua prima” filter:

1. Keep the “Aqua prima” filter cool and away from sunlight; the room temperature should be between +5°C and +40°C;
2. Do not use the filter in temperatures over 60°C.
3. If the coffee machine is not used for 3 days, we recommend washing the “Aqua prima” filter;
4 If the coffee machine is not used for more than 20 days, it is advisable to replace the filter.
5. To store an already opened filter, seal it in a nylon bag and keep in the fridge; do not store it in the freezer to avoid damaging the filter properties.
6. Before using the filter, leave it to soak in the water tank for 30 minutes.
7. Once it is taken out of its pack, do not keep the filter in the open air.
8. The filter must be replaced 90 days after opening the packing or after treating 60 litres of drinking water.

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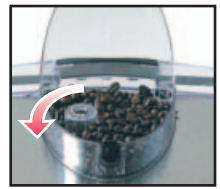
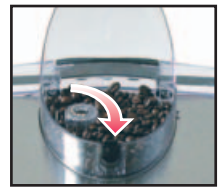
PROBLEMS	CAUSES	REMEDIES
The machine does not turn on.	The machine is not connected to the power supply.	Move the main switch to ON.
		Check the plug and the connection.
The coffee is not hot enough.	The cups are cold.	Warm up the cups.
	A low temperature has been set.	Set the machine on a higher temperature.
Only water is dispensed when you select “preground coffee”.	No preground coffee has been introduced.	Dispense again after introducing preground coffee.
No hot water or steam is dispensed.	The tube nozzle is clogged.	Clean the nozzle opening with a needle. **During this operation, the knob must be closed and the machine must be off.**
The machine takes a long time to warm up.	Excessive scale has built up.	Descale the machine.
The brew unit cannot be removed.	The unit has stopped in the wrong position.	Close the door and switch on the machine; the brew unit will move back into position.

PROBLEMS	CAUSES	REMEDIES
Coffee flows out in slow trickle or not at all.	Excessively fine grind  and SBS control turned to the right.	Adjust to a coarser grind (turn the knob clockwise).  Turn the SBS control toward the left.

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